

News from MenuCard AB Valby, Danmark
20 February 2018 (please refer to Swedish version in case of discrepancies)

MenuCard AB: Growing its most recent category, Castle hotels and restaurants

During the past month the new category of luxury Hotels, represented by Dragsholm Slot, as announced on January 9, has become the single most used MenuCard venue, measured in revenue per week. MenuCard AB (“MenuCard”) today, the 20th of February 2018, announces that this new category has been increased with a new chain of luxury castle hotels and restaurants.

In less than one month from its introduction as a new MenuCard venue, Dragsholm Slot and restaurant has become the single largest MenuCard venue measured in revenue (DKK). Intrigued by this recent success in the new category of castle hotels and restaurants, MenuCard is announcing the addition of an additional group of such fine castle hotels and restaurants, “Danske Slotshoteller” (<https://www.slotshotel.dk/en/>), including venues such as: Sophiendal Slotshotel, Kokkedal Slotshotel, Vrå Slotshotel, Store Restrup Slotshotel, Hvedholm Slotshotel, Sauntehus Slotshotel. In addition, this past week, Kragerup Gods has also been signed up in this category.

MenuCard offers not only access to the luxury restaurants, some of which belong to the Michelin star segment, yet also provides all other services offered by the venue, including conference facilities and hotel rooms. All of which is available in the MenuCard app and or the MenuCard Event Service with the same corporate discount.

Kim Lykke Sommer comments: *“We are increasing our relevance to our Partner companies and their executive employees by adding more Castle and conference venues with high quality restaurants. The response to our first venue in this category, Dragsholm Slot exceeded our expectations and hence we are now growing this category significantly. We experience an increasing amount of requests from our Partner Companies in need of a conference or business-meeting venue as well as transactions created by employees enjoying the facilities privately”.*

For more information about MenuCard, please contact:
Kim Lykke Sommer, VD MenuCard AB
Phone: +45 23 83 20 25
E-mail: kim@menucard.dk

MenuCard AB (menucard.dk): MenuCard was founded in Denmark and digitalizes restaurant visits in an internationally scalable way. MenuCard is an app-based service that targets companies and their employees. Through the app, employees can handle everything from getting inspiration and booking a table, to payment with up to 30 percent discount. The amount after discount is transferred to MenuCards account and the restaurant as well as the user obtains an instant digital receipt. MenuCard obtains a 3-5% transaction fee and settles with the restaurant bi-monthly. MenuCard has partnered with over 200 companies, with about 500.000 employees in aggregate and over 550 quality restaurants in Denmark. 200 of these are connected to the new TAKEOUT service, giving MenuCard users the possibility to get quality food delivered within an hour at a 5% discount. MenuCard is approved by the Danish “Finanstilsynet”, the equivalent to the Swedish “Finansinspektionen”.